## Performing a Grind Analysis Utilizing the Ro-Tap Method Modern Process Equipment, Inc. • Chicago, Illinois

## I. Supplies Required:

A) 600 g. x 0.1g. scale (typical)



B) Ro-Tap screens required:

Regular/Drip Grinds (800 micron average)

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L	Tyler	U.S.
	10	12
	14	16
	20	20
	28	30
	Pan	Pan



Fine Grinds (600 micron average)

Tyler	U.S.
20	20
28	30
35	40
48	50
60	60
Pan	Pan

- C) Sample pans
- D) Ro-Tap screen shaker Model No. RX-29.



Note: Equipment for (B) and (D) above may be purchased at: W.S. Tyler 8570 Tyler Blvd., Mentor OH 44060 Telephone No.: 800.321.6188

## II. Procedure:

 A) Insure the screens are clean. This should be accomplished by using an oil cutting solution and allowing the screen(s) to dry properly.

Note: On grind tests at 800 micron-type grinds, screens should be cleaned every four (4) tests. On grind tests at 600 micron-type grinds, screens should be cleaned after every test.

- B) Weigh approximately 100 g. of ground coffee into the sample pan and pour into top screen of stacked pans.
- C) Allow to shake on Ro-Tap shaker for five (5) minutes.

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D) Starting with top screen, weigh out each screen, and record result. E) Calculate the percent of each screen based on that screen's percent of the total using one of the following methods: (See attached worksheets). If 100 g. is the total sample size, the result, in grams, on each pan will equal the same in percent. Calculate the result for each pan by dividing that pan's weight by the sample total. Utilize the attached Excel spreadsheet, which may be downloaded at: www.mpechicago.com/coffee. In this case, the results are merely inserted in the indicated column and the results are calculated automatically, regardless of the cumulative total. III. Analyze the results: A) Compare the sample results to your standards or other targets such as the MPE Grind Reference Sheet (attached). IV. Notes: